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The current invention concerns meat goods, in particular Wurstwaren, those in a quantity from 10 to 75 Gew. - %, related to the meat portion, products of fresh cheese and 0.8 to 2.0 Gew. - % skimmed milk powders contain, as well as methods to their production.

After the type of the production and the used differentiates between one added raw sausage goods, Brühwurstwaren and cook sausage goods. Raw sausage goods are usually made of raw material, from raw cattle or Schweinefleisch, full of seeds bacon, salt and spices. In addition the meat is entbeint, as far as necessarily from tendons and in a special cut tub with rotary cutters (Kutter) shredded releases, until the correct granulation is reached. After adding salt and spices the sausage mass is filled up in wrappers, which breathe-actively, water and steam-transmissive as well as to be flexible to have, since the sausages in the course of maturing deliver water and shrink. The raw sausage maturing provides for desired acidifying, flavour formation, cut firmness and shelf life and with 15 to 22 DEG C is normally accomplished. Raw sausage goods can be smoked also additionally. Examples for raw sausages are salami, Salsiz, Metz sausage.

Brühwurstwaren are made like raw sausages of raw shredded cattle or Schweinefleisch, bacon as well as salt and spices. When cutting up the meat in the Kutter fine-pushed of egg is added. This cools the sausage mass (Brät) and provides for a homogeneous meat paste. Red Brühwürstsorten is manufactured under additive by Pökelsalz, white sorts as well as Bratwürste exclusive with table salt. Brühwürste differ after how the Brät was gekuttert finely. After the filling the Wurstwaren are smoked partially likewise and gebrüht afterwards. With broths in hot water or hot water vapor the meat protein coagulates and solidifies. In this way the cut firmness is reached. Under Brühwürste fall and. A. Viennese small sausages, Bratwurst, Mortadella and white sausage.

Cook sausage goods are made predominantly of before-cooked or vorgebrühtem meat, Innereien, bacon and Schwarten. Also raw starting materials such as blood or liver can be used. After the racking in sausage coverings the Wurstwaren are again cooked, some sorts are additionally smoked. Cook sausages are cuttable contrary to Brühwürsten only in the condition cooled off. One divides the cook sausages into liver sausages, blood sausages and Sülzwürste.

Meat and Wurstwaren are made today not only of cattle and Schweinefleisch, but also from poultry. Further meat goods cover pies, Rouladen, Klopse, Frikadellen, meat at the piece, z. B. Steak, ham, Innereien and. such.

The intended taste note of meat and Wurstwaren is obtained either by smoking or by addition of selected spices. As spices serve except the Pökel or table salt always used frequently pepper, bulbs, garlic as well as other spices such as z. B. Muskatnuss, Majoran, Koriander, carnations and. such.

Nowadays a small fat content is particularly with food and with sausage and meat goods, which must contain a minimum content at lean meat in Germany, an important criterion with the judgment of the quality. Often with low fat food loses however by this circumstance at taste.

Since longer is one anxious, food, to manufacture in particular meat and Wurstwaren with as small a fat content as possible by adding the meat mass particularly lean added. The state of the art revealed already with low fat Wurstwaren, whose fat content by addition of milk products, in particular by frozen milk (DE 26 39 177, DE 22 03 582, EP 0,366,822) or acidic milk products (dd 153,567) or Jogurt (DE 197 52 249 A1, DE 198 26 978 A1, WHERE 99/21438) was reduced, shows however also that such methods are afflicted with drawbacks. In addition belong a moist appearance, a insufficient shelf life, a complex production method and geschmackliche modifications.

The invention is the basis the object to manufacture meat goods with a portion of certain Milcherzeugnissen which avoid the drawbacks mentioned, geschmackliche improvements as well as advantages exhibit concerning the production, consistency and shelf-life in the comparison with the conventional ?Jogurt sausage?.

This object is solved by the use from products of fresh cheese in combination with skimmed milk powder in certain quantities in meat goods. In particular these solve the problem by a method to the production of meat goods, which by the fact characterized is that into the meat mass of products of fresh cheese in a quantity from 10 to 75 Gew. - %, related to the meat mass, and 0.8 to 2.0 Gew. - % skimmed milk powder, related to which total mass, are trained.

In the sense of this invention the term ?meat? covers all types of meat, z. B. Cattle and Schweinefleisch, in addition, poultry, as for instance chicken and Pute, the same apply to Wurstwaren. In the sense of this invention the term ?meat goods? covers both Wurstwaren and peppered preparing of kind/meat, as for instance ham, salmon meat, form meat, Frikadellen, Klopse and. such. A meat mass according to the present invention consists thus of if necessary shredded meat, as well as if necessary out with the Verwurstung usually in addition-given binders, spices and. such.

Products of fresh cheese cover among other things Frischkäse in different fat stages (z. B. Cream and double cream fresh cheese), food quark in different fat stages, in particular the lean stage, as well as layer cheese and hut cheese. Lean quark and lean hut cheese are preferred.

As skimmed milk powder spray-dried commodity is preferred. The skimmed milk powder is added according to invention

in dry form (thus not before-solved). With the method according to invention meat shredded is processed, if necessary under pouring (addition of egg), whereby afterwards the product of fresh cheese and the skimmed milk powder are finally in addition-given, if necessary under admixture of usual spices and/or binding agents. The dimensions developed in such a way can be submitted then in case of the sausage production filled up in conventional intestines or art intestines and can depending upon sausage sort of a further treatment (see above to the production of cook, Brüh and raw sausage goods). In addition, the received base dimensions can be finished prepared in other one, for the expert well-known way.

The products of fresh cheese preferentially in a quantity from 10 to 50 Gew. - %, related to the meat mass without egg, more 25 Gew. prefer. - % to 50 Gew. - % in addition-given.

As already mentions, pouring can be used with the method according to invention, by egg in a quantity from 10 to 40 Gew. - one in addition-gives %, related to the meat mass. The quantity of admitted pouring can be varied as with conventional methods, preferentially is 20 to 35 Gew. - % pouring.

Preferably the components become, D. h. the quality of the meat and the type of the Milcherzeugnisse so selected that the finished meat commodity less exhibits a fat content of 6% or, prefer less than 5%, more strongly prefer less than 4%. Therefore prefers lean meat, in particular lean beef, pig nose and poultry used. If necessary without the addition of fat or more strongly fetthaltigem meat as for instance one does to bacon. With Milcherzeugnissen it is made certain that the fat content is as low as possible.

The usually likewise admitted spices can be conventional spices, whose composition varies depending upon sausage sort. Is particularly preferential into the DE 199 49 661,7 revealed spice mixture.

In order to improve the consistency of the meat commodity, in particular from sausage to, prefers binding agent, z. B. Phosphates during the sausage production admitted.

The method according to invention can be used for all three of the sausage goods categories specified above, as well as for further meat goods. Also additionally admitted added and spice mixtures can do to be used. Examples for further additives with meat goods are vegetables, as for instance Paprika, bulbs, funguses, mustard grains, Pistazien and. such, z. B. to cutting open sausage or Semmelbrösel to Frikadellen. The necessary quantities can be easily determined depending upon taste.

A further subject matter of the invention is a meat commodity, which by the fact characterized is that her products of fresh cheese in a quantity from 10 to 75 Gew. - %, related to the meat portion, and 0.8 to 20 Gew. - % skimmed milk powder contains. With low fat Wurstwaren with a fat content of 6% are particularly preferential or less, more strongly prefer less than 5%, most strongly prefer less than 4%.

The following prescription is to describe the invention exemplarily.

#### Example 1

##### Cutting open sausage/Viennese

4 kg pig nose shredded became with the help of a Fleischwolfs (2 mm of slice). The meat becomes with 20 g Nitritpökelsalz per kilogram meat and fat and approx. 3 kg of egg with approx. 6 DEG C angekuttert (Kuttermesser value 6). Subsequently, were in addition-given to 3 kg food quark of the lean stage and mixed the mass well. Then 250 g spray-dried skimmed milk powder dry were added. In addition further added (8 to 12 g spice mixture, 5 g Class super 0585 or Frischomat p 5527, 1 g Würzomat 5200, 6 g FSB Plus 5105, all indications per kilogram meat and fat) in addition-given and further processed up to the complete ingestion. Subsequently, the mass was filled up (art intestines or Saitlinge Kal. 75 or 90 or 18/20). The subsequent treatment existed in Umröten, smoking (hot with 70 to 75 DEG C), broths (20 minutes with 74 DEG C) and cooling (warm, then coldly shower). All product designations after companies Wiberg handicraft.

This prescription was accomplished likewise successfully with hut cheese in appropriate quantity.



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1. Method to the production of meat goods, characterised in that into the meat mass of products of fresh cheese in a quantity from 10 to 75 Gew. - %, related to the meat mass, and 0.8 to 2.0 Gew. - % skimmed milk powder, related to which total mass, are trained.
2. Process according to claim 1, characterised in that as Frischkäse quark and/or hut cheese to be used.
3. Process according to claim 1, characterised in that spray-dried skimmed milk powder is used.
4. Process according to one of claims 1 to 3, characterised in that of the Frischkäse in a quantity from 20 to 50 Gew. - %, related to which meat mass is used.
5. Process according to one of claims 1 to 4, characterised in that with the processing of the meat mass of egg in a quantity from 10 to 40 Gew. - one uses %, related to the meat mass.
6. Methods after one of the preceding claims, characterised in that added in such a way to be selected that the fat content of the meat commodity does not exceed 6%.
7. Method after one of the preceding claims, characterised in that lactic acid bacteria in living or dried form to be in addition-given.
8. Meat commodity, characterised in that it products of fresh cheese in a quantity from 10 to 75 Gew. - %, related to the meat portion, and 0.8 to 20 Gew. - % skimmed milk powder contains.
9. Meat commodity according to claim 8, characterised in that it as Frischkäse quark and/or hut cheese contains.
10. Meat commodity according to claim 8 or 9, characterised in that it as Milcherzeugnis processed cheese contains.
11. Meat commodity after one of the claims 8 to 10, characterised in that it a fat content of no more than 6% exhibits.

